

+7

Mas Blanc - D.O.Q Priorat

Varieties

Cabernet Sauvignon, Garnacha, Syrah

Elaboration

The grapes are harvested by hand according to variety after strict ripening checks. Once fermented in stainless steel vats for 18 days, the varieties are blended and put into barrels for ageing for a year and then further aged in bottle.

Recommended Serving Temperature 18°C

Alcohol Content 14.50%

Aspect

Deep red in colour which lingers in the glass.

Aroma

The ageing in oak is noticeable, well blended with fruity aromas which give it finesse and complexity.

Taste

Mouth-filling and complex, smooth and well balanced on the palate. This is a wine which shows slightly smoked red fruit.

Food and wine pairing

Capon and Poularde, Deer, Quail and partridge, Rabbit and hare, Cured meats, Sirloin, Sirloin Steak, Stews and meat sauce, wild boar, Ham, Duck, Pig's trotters, Roast chicken, Chicken in sauce, cheese, Goat Cheese

CERTIFICATIONS

